VULCAN

INSTALLATION & OPERATION MANUAL

VHP SERIES FOOD HOLDING AND TRANSPORT CABINETS

MODELS

VHP3	*ML-126343*
VHP7	*ML-126344*
VHP8	*ML-126345*
VHP15	*ML-126346*
VHP20	*ML-126347*
VHP7W	*ML-126348*
VHP72W	*ML-126349*
VHP73W	*ML-126350*
VHP74W	*ML-126351*

VHP7W

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Installation, Operation and Care of MODEL VHP SERIES FOOD HOLDING AND TRANSPORT CABINETS

PLEASE KEEP THIS MANUAL FOR FUTURE USE

GENERAL

Vulcan-Hart Holding and Transport Cabinets are produced with quality workmanship and material. Proper installation, usage, and maintenance of your cabinet will result in many years of satisfactory performance.

It is suggested that you thoroughly read this entire manual and carefully follow all of the instructions provided.

The VHP series Holding and Transport Cabinets provide an efficient means of transporting, holding, displaying, and serving a variety of prepared foods at proper serving temperatures.

VHP3, 7, 8, 15, 20 cabinets accommodate either a third, half, or full size steam table pans of various depths. The cabinets will also accommodate the 1/1 gastronorm pan.

The VHP7W, 72W, 73W, 74W series cabinets include:

- Individual thermostatically controlled heating compartments.
- Ambient holding compartments that accommodate the standard 12x20" (305x508 mm) steam table pans of depths up to 6" (152 mm).
- Top mounted heated serving wells.

INSTALLATION

Before installing, verify that the electrical service agrees with the specifications on the rating plate located on the rear lower left side. If the supply and equipment requirements do not agree, do not proceed with the installation. Contact your dealer or Hobart Food Equipment Group Canada immediately.

UNPACKING

This cabinet was inspected before leaving the factory. The transportation company assumes full responsibility for safe delivery upon acceptance of the shipment. Immediately after unpacking, check for possible shipping damage to the cabinet. If the cabinet is found to be damaged, save the packaging material and contact the carrier within 7 days of delivery.

Carefully unpack cabinet and place in a work-accessible area as near to its final installed position as possible.

1. Remove cardboard carton and plastic bag covering the carton.
2. Carefully lift cabinet off carton bottom and place it on the floor.
3. Open cabinet door and remove any packaging materials used to hold tray slides in place.

LOCATION

For efficient cabinet operation, choose a location that will provide easy loading and unloading without interfering with the final assembly of food orders.

The installation location must allow adequate clearances for servicing and proper operation.

INSTALLATION CODES AND STANDARDS

The cabinet must be installed in accordance with:

In the United States of America:

1. State and local codes.
2. National Electrical Code, ANSI/NFPA-70 (latest edition). Copies may be obtained from The National Fire Protection Association, Batterymarch Park, Quincy, MA 02269.

In Canada:

1. Local codes.
2. Canadian Electrical Code, Part 1 CSA C22.1 (latest edition). Copies may be obtained from The Canadian Standard Association, 178 Rexdale Blvd., Etobicoke, Ontario, Canada M9W 1R3.

ELECTRICAL CONNECTIONS

WARNING: ELECTRICAL AND GROUNDING CONNECTIONS MUST COMPLY WITH THE APPLICABLE PORTIONS OF THE NATIONAL ELECTRICAL CODE AND/OR OTHER LOCAL ELECTRICAL CODES.

WARNING: THIS APPLIANCE IS EQUIPPED WITH A FLEXIBLE ELECTRIC SUPPLY CORD PROVIDED WITH A THREE-PRONG GROUNDING PLUG. THIS PLUG MUST BE CONNECTED INTO A PROPERLY GROUNDED THREE-PRONG RECEPTACLE. IF THE RECEPTACLE IS NOT THE PROPER GROUNDING TYPE, CONTACT AN ELECTRICIAN. DO NOT REMOVE THE GROUNDING PRONG FROM THIS PLUG.

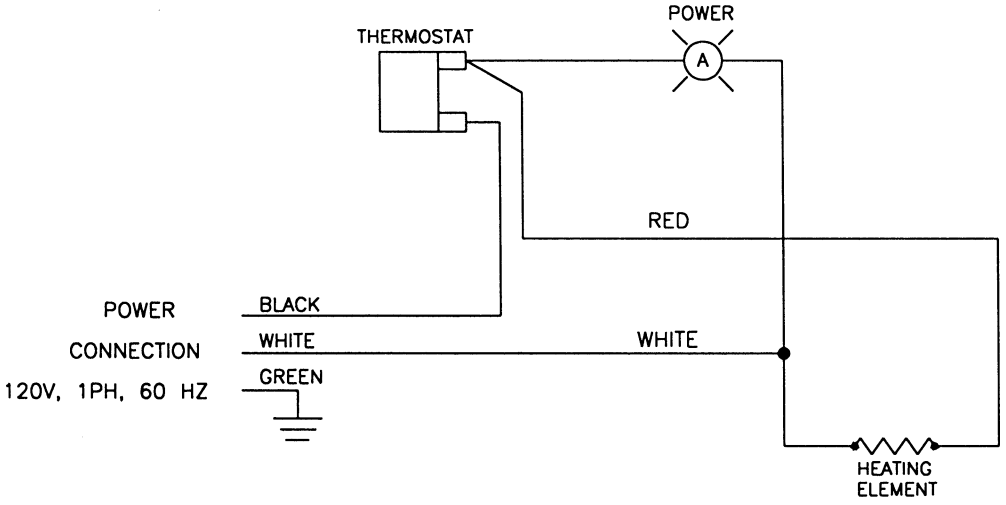
Refer to wiring diagrams in this manual (see pages 5-9).

All cabinets are equipped with an 8 ft. (2.4 m) cord and NEMA plug.

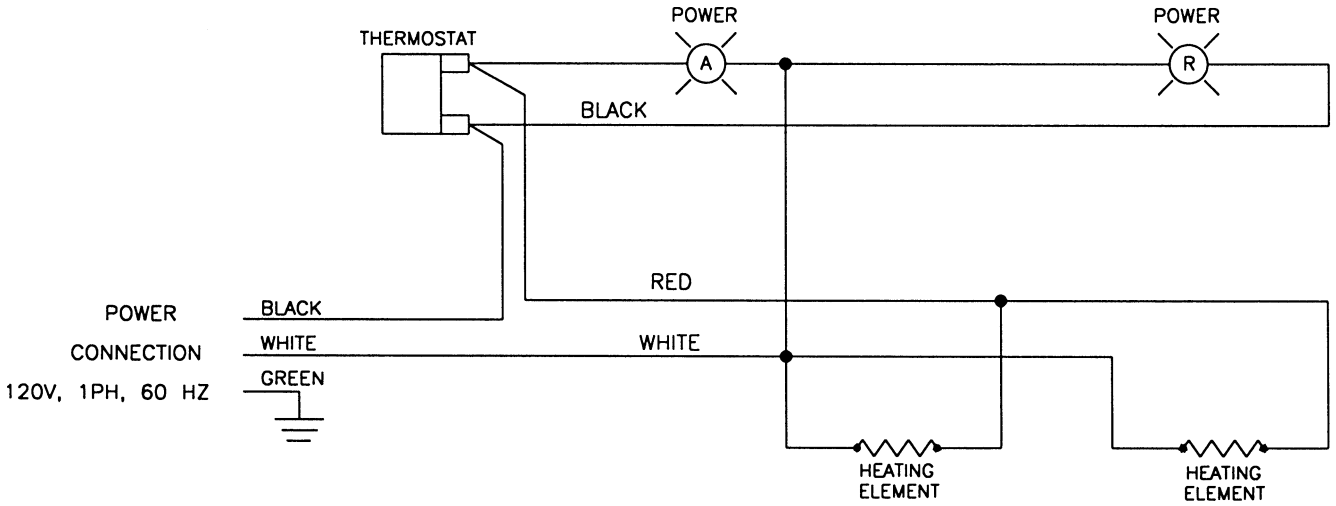
Electrical Data

Model	Voltage	Amp	Phase	Hz	NEMA Plug
VHP3	110/120 208/240	10	1	60	5-15 6-15
VHP7	110/120 208/240	10	1	60	5-15 6-15
VHP8	110/120 208/240	10	1	60	5-15 6-15
VHP15	110/120 208/240	10	1	60	5-15 6-15
VHP20	110/120 208/240	16.7	1	60	5-20 6-15
VHP7W	110/120 208/240	11.25 6.5	1	60	5-15 6-15
VHP72W	110/120 208/240	22.5 13	1	60	5-30 6-20
VHP73W	208/240	16.6	1	60	6-20
VHP74W	208/240	23.8	1	60	6-20

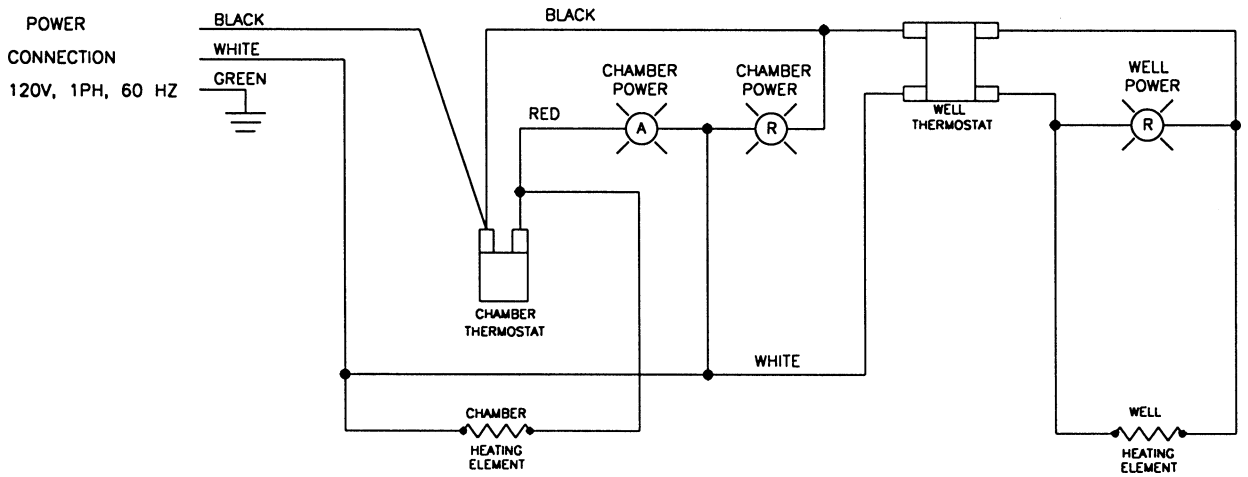
WIRING DIAGRAMS



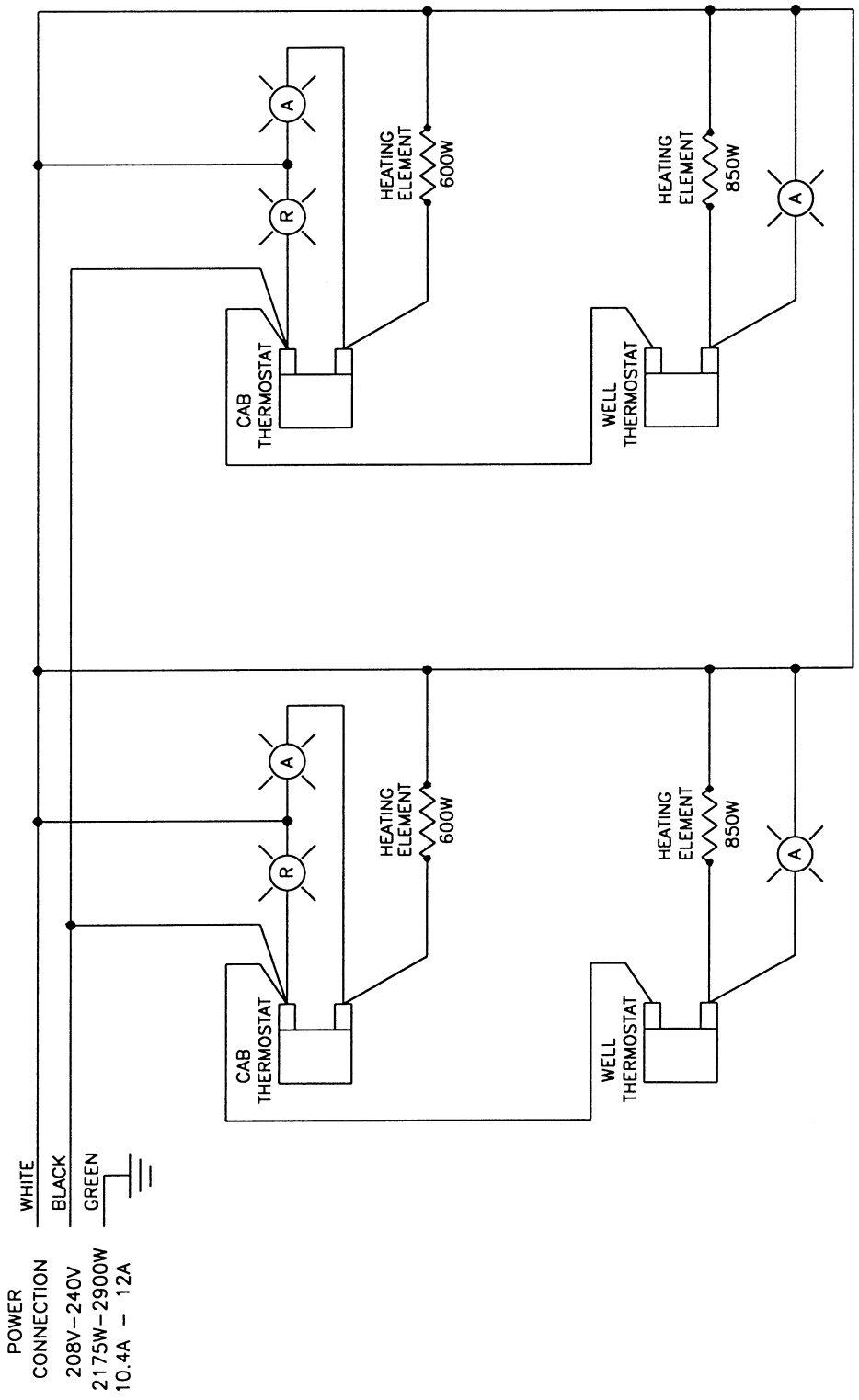
VHP3, VHP7, VHP8



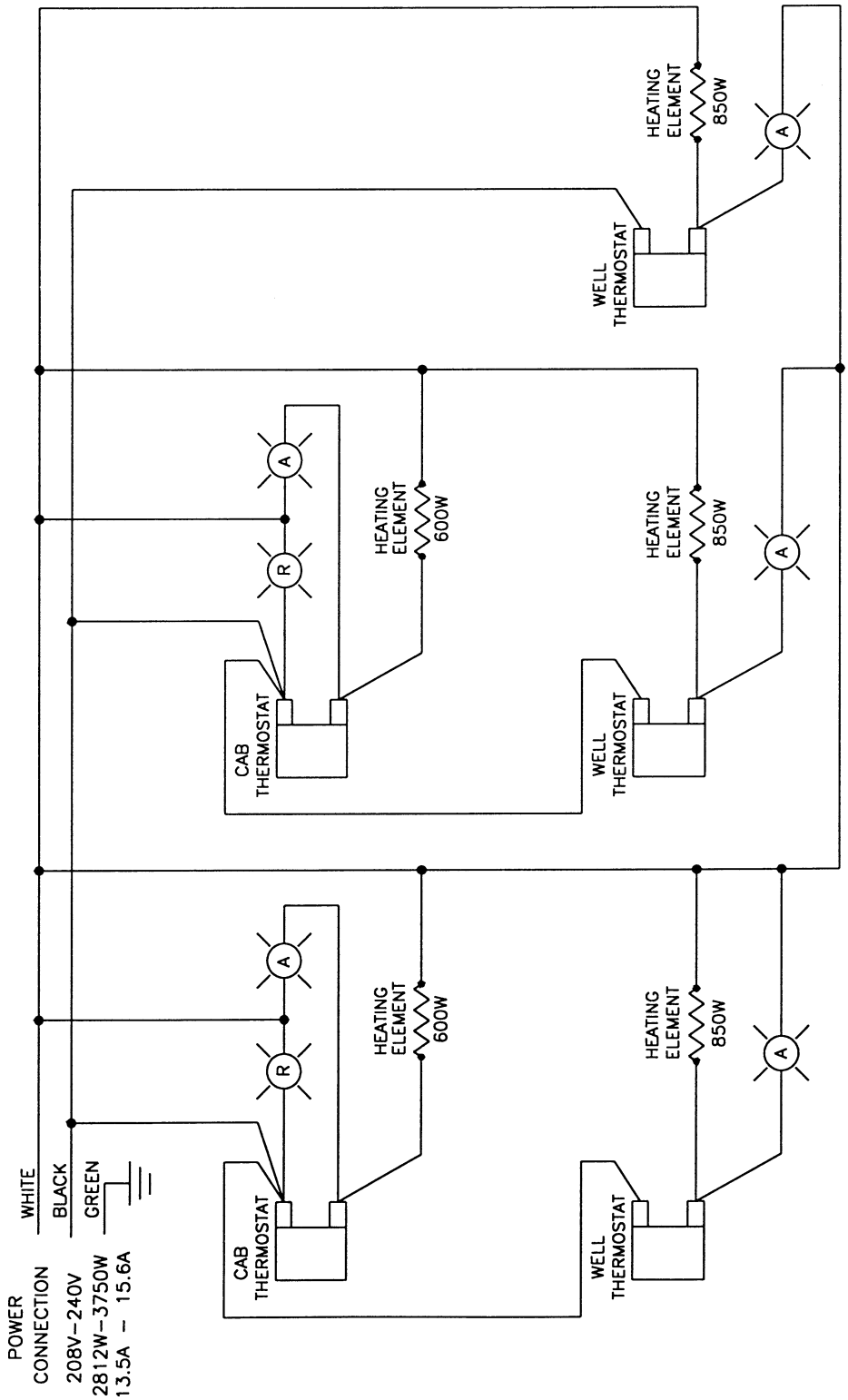
VHP15, VHP20



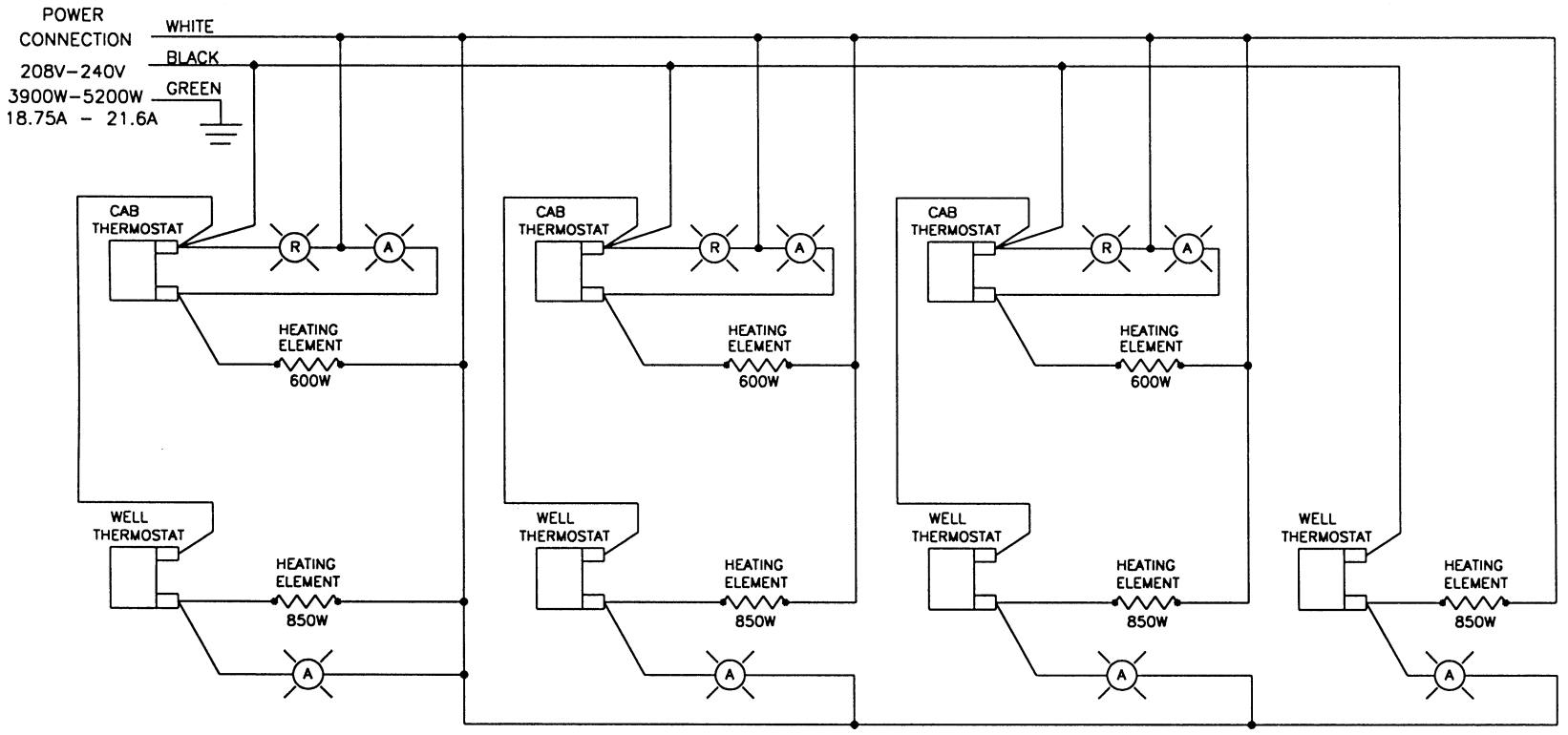
VHP7W


POWER
CONNECTION
208V–240V
2175W–2900W
10.4A – 12A
WHITE
BLACK
GREEN
CAB
THERMOSTAT
R
A
HEATING
ELEMENT
600W
WELL
THERMOSTAT
HEATING
ELEMENT
850W
A
CAB
THERMOSTAT
R
A
HEATING
ELEMENT
600W
WELL
THERMOSTAT
HEATING
ELEMENT
850W
A

VHP72W


POWER
CONNECTION
208V-240V
2812W-3750W
13.5A - 15.6A
WHITE
BLACK
GREEN
CAB
THERMOSTAT
HEATING
ELEMENT
600W
R
A
WELL
THERMOSTAT
HEATING
ELEMENT
850W
A

VHP73W


POWER
CONNECTION
208V–240V
3900W–5200W
18.75A – 21.6A
WHITE
BLACK
GREEN
CAB
THERMOSTAT
R
A
HEATING
ELEMENT
600W
WELL
THERMOSTAT
HEATING
ELEMENT
850W
A

VHP74W

OPERATION

WARNING: THE CABINET AND ITS PARTS ARE HOT. BE VERY CAREFUL WHEN OPERATING, CLEANING OR SERVICING THE CABINET.

CONTROLS

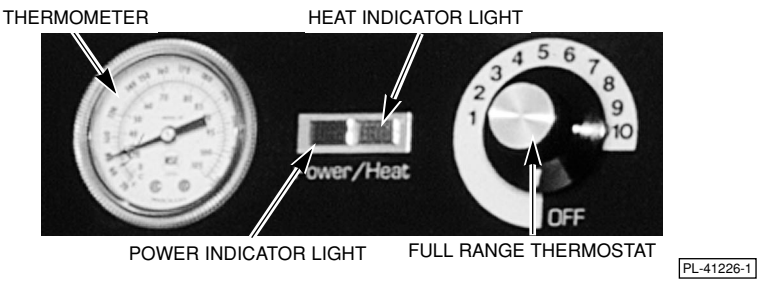


Fig. 1

HOLDING COMPARTMENTS (Fig. 1)

POWER INDICATOR LIGHT	– Lit when power is supplied to cabinet.
HEAT INDICATOR LIGHT	– Lit when heat is supplied to cabinet.
FULL RANGE THERMOSTAT	– Turn to desired temperature setting (1-10).
THERMOMETER	– Indicates interior temperature of cabinet.

TOP MOUNTED SERVING WELLS (VHP7W, 72W, 73W, 74W Only - Not Shown)

RED INDICATOR LIGHT	– Light is lit when heat is supplied to Top Mounted Serving Wells.

BEFORE FIRST USE

WARNING: UNPLUG ELECTRICAL POWER SUPPLY BEFORE CLEANING.

1. Clean cabinet thoroughly.
    a. Use mild soap and water solution to clean cabinet.
    b. Rinse thoroughly and wipe dry with a soft clean cloth.
    c. Clean all accessories.
    d. Rinse thoroughly and wipe dry.
2. Operate cabinet(s) in highest temperature setting for a period of 30-40 minutes. (See Operating Cabinet, page 11.)

OPERATING CABINET

Holding Compartments (All Models)

1. Plug in electrical power supply.
   - Power indicator light(s) is lit.
2. Turn thermostat knob(s) to desired setting.
   - Heating elements begin heating.
   - Heat indicator light(s) is lit.
3. Thermometer will indicate the interior temperature of the cabinet(s).
4. Once desired temperature is reached, heating elements will cycle on and off.
   - Heat light(s) will cycle on and off with the heating elements.
5. Temperature in heated cabinet(s) will fluctuate as the heating elements cycle on and off.
6. Monitor the food product to ensure proper temperatures.

Top Mounted Serving Wells (VHP7W, 72W, 73W, 74W Only)

1. Turn thermostat knob(s) to 5.
   - Heating elements begin heating.
   - Red indicator light is lit.
2. Once desired temperature is reached, the heating elements will cycle on and off.
   - Red indicator light will cycle on and off with the heating elements.

Cabinet Temperatures

The greater the thermostat setting number, the higher the cabinet(s) temperature. The lower the thermostat setting number, the lower the cabinet(s) temperature.

Thermostat Setting	Approximate Temperature	
1	110°F	(43°C)
2	120°F	(49°C)
3	130°F	(54°C)
4	140°F	(60°C)
5	150°F	(66°C)
6	160°F	(71°C)
7	170°F	(77°C)
8	180°F	(82°C)
9	190°F	(88°C)
10	200°F	(93°C)

Shutdown

Unplug electrical power supply. Power indicator light will go off.

CLEANING

WARNING: UNPLUG ELECTRICAL POWER SUPPLY BEFORE CLEANING.

Clean cabinet interior with a mild soap and water whenever food spill occurs. Never use harsh chemicals or abrasive pads to clean cabinet.

Daily

1. Allow cabinet to cool before cleaning.
2. Remove the tray slides and clean in a sink as you would any normal utensil.
3. Clean the interior of the cabinet(s) with a mild soap and water.
4. Rinse and dry with a soft dry cloth.
5. Replace tray slides in cabinet.

MAINTENANCE

WARNING: THE CABINET AND ITS PARTS ARE HOT. BE VERY CAREFUL WHEN OPERATING, CLEANING OR SERVICING THE CABINET.

WARNING: UNPLUG ELECTRICAL POWER SUPPLY BEFORE SERVICING THE CABINET.

SERVICE AND PARTS INFORMATION

To obtain service and parts information concerning this cabinet, contact the Hobart Food Equipment Group Office in your area or call 1-800-444-4764.